




DOCUMENT INDEX NO. 13-119

DOC. NO.	DESCRIPTION	# of PAGES	DISCLOSURE
			
1	Complaint	3	Full
2	Handwritten Notes	8	Page 8 is Partially Severed Under Section 38 b) Page 11 is Partially Severed as it is Non- Responsive
3	Order Pursuant to the <i>Health Protection and Promotion Act</i>	1	Full
4	Copies of Photographs	10	Full
5	Letter from York Region dated July 22, 2013	1	Full
6	Agency for Health Protection and Promotion Food Bacteriology	3	Full
7	Health Protection Activities at 343-5 Yellowwood Circle, Vaughan	2	Full

5143440

The Regional Municipality of York

17250 Yonge Street Newmarket, ON L3Y 6Z1

Phone Number: (905) 895-4511 Fax Number: (905) 836-8315

Complaint

Document Number: REQ8280000025	Complainant: Oleena Panfilova 343 Yellowwood Circle Vaughan, ON Home Phone: (416) 822-2271
Status: Active	
Severity: N/A	
Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)	
Reporting Method: Canada Post	
Date Reported: 12-Jul-2013 9:45AM	
Date of Occurrence: 08-Aug-2013 6:30PM	
Program Area: Infection Control Daycares	
Reported Problem(s): Emergency Response 343 Yellowwood Circle Vaughn	
Issue: Received call from On-call Manager Bernie Mayer that we had received a request from Dr. Kassam to conduct an inspection and take food samples at an illegal daycare where a two year old child had passed away at	

Action(s) Taken:

08-Jul-2013 11:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Arrived on site at 343 Yellowwood Circle in Vaughn at July 8th at 11:30 p.m.

Upon entering the facility I made the following observations

Garbage in kitchen with dirty diapers.

No approved sanitizers in observed in kitchen or visible in other area of facility

Inadequate handwashing capacity

Inadequate dishwashing capacity for multi-serve food utensils

Improper storage of cooked food items in fridge

Presents of food items in fridge that had to have soiled

Flooring (deep pile area carpets) in first and second floor play areas not designed or maintained in a manner that could be easily cleaned and sanitized

Toy's in first and second floor play areas not designed in a manner that could be easily cleaned and sanitized

Observed 7 day beds in 1st bedroom upstairs and 5 cribs in 3rd room upstairs.

During the inspection on July 8th a total of 9 food samples were collected

Chicken/ Potato Soup or Stew

Mini Mix Crackers

A cooked unknown food product that appears to be grain based

A walnut based product that look like a sausage and dried fruit mixed (bagged separately)

Garlic/Tomato mixture that appeared to be fermenting in the fridge

Deli meat with a best before date of June 19th

Dried oatmeal stored under sink with cleaners and garbage

Sausages from freezer

All food sample were hand delivered to the Public Health Lab

Discussions with Oleena Panfilova (primary operator of daycare) and Karina Rabadanova (Karina acting as a translator for Oleena) at 345 Yellowwood Circle at 12:00am revealed:

Oleena was not properly disinfecting kitchen utensils or toys in the daycare setting

Oleena had limited to no understanding of proper disinfection techniques for a food premise or daycare setting

Some food for the daycare was also been produced at 345 Yellowwood Circle

Inspection/Investigation

09-Jul-2013 1:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Delivered HPPA Order to Karina Rabadananova and explained order at 13:30 .

Inspection/Investigation

09-Jul-2013 1:30PM

Service Provider:

Cameron Weighill M.Sc.C.P.H.I.(c)

Document Number: REQ8280000025
Request Type: Complaint
Date Reported: 12-Jul-2013 9:45AM

Action(s) Taken:

Received call from Anna Majory from Public Health lab, who requested that more sample volume and to investigate whether any cheeses were present.

Via a forwarded email from Susan Gorman received operators names were provided by John Braybrook Detective Sergeant # 563

Olena PANFILOVA (08Jan66), Ruslan PANFILOV (M) (15Jul68), Karina RABADANOVA (20Feb89)

Arrived on site at 343 Yellowwood Circle in Vaughn at 1:30 pm on July 9

Served HPPA order on Karina Rabadanova and explained all components of it and confirmed that she did not have questions with regard the order

Karina indicated that Ruslan Panfilova was not involved in daycare operator

Discussion with York Region police officer securing the facility revealed the following

345 Yellowwood Circle may has being utilized as part of the daycare facility as 9 children were cleared from address the night before

14 dogs were present at 345 Yellowwood Circle

Entered 343 Yellowwood Circle to collect addition food samples at approximately 2:00 pm and was accompanied by Ministry of Education Child Care Quality Assurance and licencing staff members. Salpi DiGiandomenico (Program Advisor) and Pat Chapodos (Manager, Barrie Region) who were conducting their own inspection

Collected 13 food samples (14 sample bags):

Chicken / Potato Stew ' Served for Lunch on July 8th . Product was found on counter and likely left unrefrigerated since approximately noon on July 8th

Unknown cooked grain product ' Stored uncovered in fridge. The evidence of desiccation on surface of food product would suggested it had been on the fridge for some time

Deli Meats ' Stored in fridge ' Best before date of June 19th and evidence of desiccation around edges of some slices

Mini Mix crackers ' Product name Gallon ' Product was found on Kitchen counter without lid on container

Cheese ' Located in fridge freezer ' Best before date Sept 2012

Cheese ' Located in fridge freezer ' Best before date Sept 2012

Cheese ' Located in fridge freezer ' Best before date Sept 2012

Cheese ' Located in fridge freezer

Walnut product looking like a sausage ' Located in fridge in plastic bag with dried fruit

Dried Fruit -> Located in fridge in plastic bag with walnut product

Fermented Garlic/Tomato mixes in a water ' product found in fridge in an container previously used for ricotta (approximately 5 litres) ' When lid opened product had a very strong smelled of rotting food product

Sausage ' Located in freezer 'Best before date of Nov 12

Sausage ' Located In freezer

All samples had legal seals and were hand delivered to the Public Health Lab.

Custody of Food samples were transferred to Allana Murphy Public Health Ontario staff member at 15:30

Inspection/Investigation

16-Jul-2013 7:10PM

Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)

Visited 345 Yellowwood Circle to remind Karina and Oleena the conditions of the order. Either were available I discussed with Ruslan and used Alex Rabadanova (Karina brother) as translator

19-Jul-2013 10:40AM

Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)

Visted 345 with Elena Stefaovich. Met with Karina and explain order again and provide IPAC and food safety resources.

22-Jul-2013 2:00PM

Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)

Sent letter to Olena Panfilova, Karina Rabadanova, Ruslan Panfilova reminding them of the requirements of the order and discussing educational options
Mail Out

22-Jul-2013 3:00PM

Service Provider: Cameron Weighill M.Sc.C.P.H.I.(c)

Received Lab results for food samples collected on July 9, 2013. Samples for the Chicken and potatoes stew, unknown cooked grain product and deli meats were positive for Listeria Monocytogenes
Inspection/Investigation

25-Jul-2013 10:17AM

Service Provider: Steve Rebellato PHD,C.P.H.I.(C)

Document Number: REQ8280000025
Request Type: Complaint
Date Reported: 12-Jul-2013 9:45AM

Action(s) Taken:

PHI Elena Stefanovich - Spoke to Olena Panfilova via telephone @ approx. 2:45 p.m. with Steven Rebellato via teleconference. PHI Elena Stefanovich spoke in Russian to Olena Panfilova. Inquired regarding source of (i) stewed chicken potatoes, (ii) unknown grains, (iii) deli meats as a result of positive samples related to *Listeria monocytogenes* (presence/absence testing from Public Health Ontario Laboratories). Olena Panfilova advised that she purchases the deli meats from Bathurst Fine Foods located in Toronto. She advised she was unaware of the location where she purchased the grains and the ingredients for the stewed chicken potatoes recipe since she shops at many locations for these products and they are purchased in bulk and made with raw ingredients (i.e. stewed chicken potatoes recipe).

Referral provided to Toronto Public Health regarding deli meats location (Bathurst Fine Foods).
Consultation, Referral



ORDER

MADE PURSUANT TO SECTION 13 OF THE HEALTH PROTECTION AND
PROMOTION ACT, R.S.O. 1990, c. H.7

343 Yellowwood Circle, Vaughan, ON;

Premise Name

Ruslan Panfilova; Olena Panfilova; Karina Rabadanova

Owner's/Operators Name

343 Yellowwood Circle, Vaughan, ON

Premise Address

York Region

Municipality

09/07/2013

Date

THE FOLLOWING ACTIONS:

1. immediately close the premises and evacuate all persons from the premises who are not involved with its operation, inspection, or maintenance.
2. The premises shall remain inaccessible to all persons who are not involved with its operation, inspection, or maintenance until further notice in writing from the Medical Officer of Health or a Public Health Inspector for the Regional Municipality of York ("the Region").

THE REASONS FOR THIS ORDER ARE THAT:

1. An inspection of the above mentioned premises (premise) owned or operated by you was made on July 08, 2013, by Cameron Weighill, Public Health Inspector (PHI) for the Community and Health Services Department of The Regional Municipality of York, at which time the following condition(s) were noted:

- Food premises maintained in manner permitting a health hazard
- Food premises maintained in manner permitting adverse condition affecting food
- Operator failed to provide a designated hand wash basin
- Operator failed to have adequate means to clean and sanitize multi-service utensils
- Operator failed to have proper sanitizer available for food contact surfaces
- Operator failed to provide food from an approved (inspected) source
- Operator failed to implement infection prevention and control practices

2. The condition of the premises has or is likely to have an adverse effect on the health of a person or persons.

I AM OF THE OPINION, ON REASONABLE AND PROBABLE GROUNDS, THAT:

1. A health hazard exists in the health unit served by me; and
2. This Order and the requirements specified in this Order are necessary to decrease the effect of, or to eliminate, the health hazard.

NOTICE

TAKE NOTICE THAT, you are entitled to request a hearing by the Health Services Appeal and Review Board in accordance with Section 44 of the Health Promotion and Protection Act, R.S.O. 1990, c. H. 7;

AND FURTHER TAKE NOTICE THAT, if you wish to arrange for this matter to be heard by the Health Services Appeal and Review Board you must, within fifteen (15) days after the receipt of this Order, mail or deliver, a notice in writing requesting a hearing to The Health Services Appeal and Review Board, Health Boards Secretariat, 151 Bloor Street West, 9th Floor, Toronto, ON, M5S 2T5 and to the Office of the Medical Officer of Health for the Community and Health Services Department, The Regional Municipality of York, 17250 Yonge Street, Box 147, Newmarket, ON, L3Y 6Z1;

AND FURTHER TAKE NOTICE THAT, although a hearing may be requested, this Order is effective from and after the time it is served on the person to whom it is directed, unless it is altered or rescinded by the Health Services Appeal and Review Board or unless the Board, under application with notice, grants a stay of the Order until the proceedings before the Board are disposed of;

AND FURTHER TAKE NOTICE THAT, failure to comply with this Order is an offence for which you may be liable of a fine of not more than \$5,000 in the case of a person or of a fine of not more than \$25,000 in the case of a corporation, for every day or part of each day on which the offence occurs or continues.

THIS ORDER IS GIVEN BY:

Cameron Weighill

Public Health Inspector, C.P.H.I. (C),

Community and Health Services Department, Health Protection Division
The Regional Municipality of York

Served upon:

KARINA RABADANOVA

Print Name

Date: Tuesday July 09, 2013

Signature

Received by:

Signature

Time:

1:30

Markham Office:
4281 Hwy #7 East, Unit B 8-9
Markham, ON L3R 0V6
Telephone: 905-940-1333
Fax: 905-940-9872

Newmarket Office:
17250 Yonge St. P.O. Box 147
Newmarket, ON L3Y 6Z1
Telephone: 905-895-4511
Fax: 905-836-8315

Richmond Hill Office:
50 High Tech Rd. 2nd Floor
Richmond Hill, ON L4B 4N7
Telephone: 905-782-2090
Fax: 905-782-2091

Keswick Office:
24262 Woodbine Avenue
Keswick, Ontario, L4P 3E0
Telephone: 905-889-1884
Fax: 905-889-0237



July 22, 2013

Community & Health Services Department
Public Health Branch

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Attention: Olena Panfilova, Karina Rabadanova, Ruslan Panfilova
343 Yellowwood Circle
Vaughan, Ontario
L4J 8L9

I am writing to follow up from the visit by the York Region Public Health to 343 and 345 Yellowwood Circle on Friday, July 19th, 2013. Please note the following in regards to the Order issued under the *Health Protection and Promotion Act*, R.S.O. 199, c. H.7 on July 9th, 2013:

- (i) The order remains in effect. As a result, 343 Yellowwood Circle, Vaughan, ON, shall remain inaccessible to all persons who are not involved with the operation, inspection or maintenance of this location. As a result, no childcare operation shall take place at the location.
- (ii) The order remains in effect until further notice in writing from the Medical Officer of Health or a Public Health Inspector for the Regional Municipality of York.

In order to request that the conditions in the order be lifted, you will have to correct those conditions listed in the order. Please contact me, Public Health Inspector Cameron Weighill, at 905-895-4511, extension 4567, to arrange for a reinspection by York Region Public Health. In addition:

- (i) Please read the information provided to you by Public Health Inspector Cameron Weighill on July 19th, 2013. This educational material provides valuable information in regards to food safety and infection prevention and control practices that are valuable in operating a child care business
- (ii) Please contact me, Public Health Inspector Cameron Weighill should you wish to enroll in the Region of York's food handler education course.
- (iii) Please contact York Region Community and Health Services Health Connection (1-800-361-5653) for additional public health information in regards to child care facilities.

Thank you,

Cameron Weighill
Public Health Inspector
17250 Yonge St
Newmarket, ON.
L3Y 6Z1

- Instructions:
- Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
 - Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

Dr. **York Region Community & Health Services Department**
Health Protection Division
17250 Yonge Street, P.O. Box 147
Newmarket, ON L3Y 6Z1

Date collected: **July 9, 2013**
Collected by: **Cameron, Weighl, P**
Case/Health Unit no.: **8270**

Date of eating: **Time** **Date of symptoms onset (index case)** **Time** **No presumed ill** **No presumed at risk**

Suspect place of eating: ☐ Home ☐ Restaurant ☐ Other

Suspect place of eating Name: **343 Yellowwood Circle**
Address: **Langhn, ON**

Place of food preparation Name: **343 Yellowwood Circle**
Address: **Langhn, ON**

Purpose of collection: ☐ Routine surveillance ☐ HACCP ☐ Special survey ☐ Complaint (no illness)

Foodborne illness: ☒ Part of meal ☐ Control samples ☐ Follow up samples: ☐ Confirmed etiologic agent(s)

Time: **Time** **Time** **Time**

Confirmed etiologic agent(s):

REC'D JUL 30 2013
MOH / AMOH
JUL 30 2013

For Laboratory Use Only

Lab no.	Sample description	Sender's no.	Cultured	Raw	Ready to eat	pH	Avg @ 21°C	APC	Coliform	E. coli	Tetragram negative	Chloridium perfringens	Bacillus cereus	Staph aureus	Staph enterococcus	Salmonella	Campylobacter	YTC	Enterobacteriaceae	Shigella
F888A	Steak chicken/Bolits	1						72.0 x 10 ³	>1.1 x 10 ³	<3	6.3 x 10 ⁴	<100	<100	<100			ND	ND	ND	ND
F888B	Unknown (Bensford)	2						72.0 x 10 ³	23	<3	>8.0 x 10 ⁵	<100	<100	<100			ND	ND	ND	ND
F888C	Del's Meats	3						72.0 x 10 ³	>1.1 x 10 ³	<3	72.0 x 10 ⁵	<100	<100	<100			ND	ND	ND	ND
F888D	Mini Plus Bakers	4						1.0 x 10 ³	<3	<3	<1.0 x 10 ³	<100	<100	<100			ND	ND	ND	ND
F888E	Cheese	5						1.0 x 10 ³	<3	<3	<1.0 x 10 ³	<100	<100	<100			ND	ND	ND	ND

RECEIVED
JUL 30 2013
HEALTH PROTECTION

Laboratory results: **F8883 - cheese - Fork Food, AM**
☒ Insufficient sample for testing → **F8879 (Campylobacter)**
☐ Unavailable for testing: **1000 July 15, 2013 AM**
☐ Further report to follow:
☒ Final report: **Listeria monocytogenes - Detected for F8879, F8880, F8881**
Date reported: **JUL 22 2013**

Examined by: **AM**
Checked by: **YB**
Date received: **AM 8-07C**
Examined: **July 9, 2013, 3:30pm**

Central Public Health Laboratory
Environmental Microbiology
233 Resources Road
Toronto, ON M6P 3C1
Tel: 416-392-5100, Fax: 416-392-5101
F8880 JUL 22 1300 234

- Instructions:
- Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
 - Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

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Dr. York Region Community & Health Services Department Health Protection Division 17250 Yonge Street, P.O. Box 147 Newmarket, ON L3Y 6Z1		Date collected July 9, 2013		Purpose of collection <input type="checkbox"/> Routine surveillance <input type="checkbox"/> HACCP <input type="checkbox"/> Special survey <input type="checkbox"/> Complaint (no illness)	
Collected by Cameron Deigh		Foodborne illness <input type="checkbox"/> Part of meal <input type="checkbox"/> Control samples <input type="checkbox"/> Follow up samples		Case/Health Unit no. 2270	
Date of eating 2270		Time 2270		Date of symptoms onset (index case) 2270	
Suspect place of eating <input type="checkbox"/> Home <input type="checkbox"/> Restaurant <input type="checkbox"/> Other		Name 343 Yellowwood Circle		Price of food preparation 343 Yellowwood Circle	
Address Vaughan, ON		Name 343 Yellowwood Circle		Address Vaughan, ON	

For Laboratory Use Only

Lab no.	Sample description	Sender's no.	Cultured	Saw	Ready to eat	pH	Aw @ 21°C	APC	Coliform	E. coli	Total gram negative	Chloridium perfringens	Bacillus cereus	Staph aureus	Staph enterocolitica	Salmonella	Campylobacter	VTEC	Shigella	Yersinia
F8884	Cheese	6						1.0x10 ³	<3	<3	<1.0x10 ³	<100	<100	<100		ND	ND	ND	ND	ND
F8885	Cheese	7						INSUFFICIENT								ND	INS	ND	ND	
F8886	Cheese	8						<1.0x10 ³	<3	<3	<1.0x10 ³	<100	<100	<100		ND	ND	ND	ND	
F8887	Sausage	9						<1.0x10 ³	<3	<3	<1.0x10 ³	<100	<100	<100		ND	INS	ND	INS	
F8888	Dr. el Frut	10						INSUFFICIENT								ND	INS	ND	INS	

Comments: **Dr. el Frut**

RECEIVED JUL 30 2013
HEALTH PROTECTION

Final report ☒ Further report to follow: ☐

Examiners: **AM** **YB**

Checked by: **AM**

Date reported: **JUL 19 2013**

Central Public Health Laboratory
Environmental Microbiology
Toronto, ON M9P 3T1
Tel: (416) 325-5716, Fax: (416) 325-5451

YORK REGION
JUL 30 2013
MOH / AMCH

- Instructions:**
- Submit 200 grams of each sample if possible. Ship samples refrigerated to the lab as soon as possible.
 - Submit related clinical specimens in enteric outbreak kit, with corresponding case number.

Food Bacteriology

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This is your
return address

**York Region Community & Health
Services Department
Health Protection Division
17250 Yonge Street, P.O. Box 147
Newmarket, ON L3Y 6Z1**

Dr. _____		Date collected July 9, 2013		Purpose of collection <input type="checkbox"/> Routine surveillance <input type="checkbox"/> HACCP <input checked="" type="checkbox"/> Special survey <input type="checkbox"/> Complaint (no illness)	
Collected by Cameron Wetherby		Foodborne illness <input checked="" type="checkbox"/> Part of meal <input type="checkbox"/> Control samples <input type="checkbox"/> Follow up samples		Confirmed etiological agent(s)	
Case/Health Unit no. 2370		Predominant symptoms			
Date of eating	Time	Date of symptoms onset (Under case)	Time	No. presumed ill	No. presumed at risk
Suspect place of eating <input type="checkbox"/> Home <input type="checkbox"/> Restaurant <input type="checkbox"/> Other		Place of food preparation Name 343 Yellowwood Circle Address Washburn			
Suspect place of eating Name 343 Yellowwood Circle Address Washburn		Place of food preparation Name 343 Yellowwood Circle Address Washburn			

For Laboratory Use Only

Lab no.	Sample description	Sender's no.	Cultured	Raw	Ready to eat	pH	Ave. 21°C	APC	Coliform	E. coli	Total gram negative	Clostridium perfringens	Bacillus cereus	Staph aureus	Staph enterotoxins	Salmonella	Campylobacter	VTEC	Shigella	Yersinia enterocolitica
18889	Frankel Garlic Pasta	11						1.0×10^3	<3	<3	$<1.0 \times 10^3$	<100	<100	<100		ND		ND	ND	
18890	Sausage	12						$<1.0 \times 10^3$	<3	<3	$<1.0 \times 10^3$	<100	<100	<100		ND		ND	ND	
18891	Sausage	13						$<1.0 \times 10^3$	<3	<3	$<1.0 \times 10^3$	<100	<100	<100		ND		ND	ND	
18892	Hot meal	14						1.0×10^3	<3	<3	$<1.0 \times 10^3$	<100	<100	<100		ND		ND	ND	
		15																		

RECEIVED
JUL 30 2013
HEALTH PROTECTION

Comments:

Laboratory results:

☐ Insufficient sample for testing

☐ Unusable for testing

☐ Further report to follow:

☒ Final report **JUL 26 2013**

Date received AM **6:16**

Examined by **AM**

Checked by **AM**

Date reported **JUL 19 2013**

Central Public Health Laboratory
Environmental Microbiology
81 Resources Road
Toronto, ON M9P 3T1
Tel: (416) 325-5776, Fax: (416) 325-5951
www.healthycanada.ca

Health Protection activities at 343-5 Yellowwood Circle, Vaughn

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July 8, 2013

- Received call from On-call Manager Bernie Mayer that we had received a request from Dr. Kassam to conduct an inspection and take food samples at an illegal daycare
- Arrived on site at 343 Yellowwood Circle in Vaughn at July 8th at 11:30.
- Upon entering the facility I made the following observations
 - Garbage in kitchen with dirty diapers.
 - No approved sanitizers in observed in kitchen or visible in other area of facility
 - Inadequate handwashing capacity
 - Inadequate dishwashing capacity for multi-serve food utensils
 - Improper storage of cooked food items in fridge
 - Presents of food items in fridge that had to have soiled
 - Flooring (deep pile area carpets) in first and second floor play areas not designed or maintained in a manner that could be easily cleaned and sanitized
 - Toy's in first and second floor play areas not designed in a manner that could be easily cleaned and sanitized
 - Observed 7 day beds in 1st bedroom upstairs and 5 cribs in 3rd room upstairs.
- During the inspection on July 8th a total of 9 food samples were collected
 - Chicken/ Potato Soup or Stew
 - Mini Mix Crackers
 - A cooked unknown food product that appears to be grain based
 - A walnut based product that look like a sausage and dried fruit mixed (bagged separately)
 - Garlie/Tomato mixture that appeared to be fermenting in the fridge
 - Deli meat with a best before date of June 19th
 - Dried oatmeal stored under sink with cleaners and garbage
 - Sausages from freezer
- All food sample were hand delivered to the Public Health Lab
- Discussions with Oleena Panfilova (primary operator of daycare) and Karina Rabadanova (Karina acting as a translator for Oleena) at 345 Yellowwood Circle at 12:00am revealed:
 - Oleena was not properly disinfecting kitchen utensils or toys in the daycare setting
 - Oleena had limited to no understanding of proper disinfection techniques for a food premise or daycare setting
 - Some food for the daycare was also been produced at 345 Yellowwood Circle

July 9, 2013

- Received call from Anna Majory from Public Health lab, who requested that more sample volume and to investigate whether any cheeses were present.

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- Via a forwarded email from Susan Gorman received operators names were provided by John Braybrook Detective Sergeant # 563
 - Olena PANFILOVA (08Jan66), Ruslan PANFILOV (M) (15Jul68), Karina RABADANOVA (20Feb89)
- Arrived on site at 343 Yellowwood Circle in Vaughn at 1:30 pm on July 9
- Served HPPA order on Karina Rabadanova and explained all components of it and confirmed that she did not have questions with regard the order
- Karina indicated that Ruslan Panfilova was not involved in daycare operator
- Discussion with York Region police officer securing the facility revealed the following
 - 345 Yellowwood Circle may has being utilized as part of the daycare facility as 9 children were cleared from address the night before
 - 14 dogs were present at 345 Yellowwood Circle
- Entered 343 Yellowwood Circle to collect addition food samples at approximately 2:00 pm and was accompanied by Ministry of Education Child Care Quality Assurance and licencing staff members Salpi DiGiandomenico (Program Advisor) and Pat Chapodos (Manager, Barrie Region) who were conducting their own inspection
- Collected 13 food samples (14 sample bags):
 - Chicken / Potato Stew → Served for Lunch on July 8th . Product was found on counter and likely left unrefrigerated since approximately noon on July 8th
 - Unknown cooked grain product → Stored uncovered in fridge. The evidence of desiccation on surface of food product would suggested it had been on the fridge for some time
 - Deli Meats → Stored in fridge → Best before date of June 19th and evidence of desiccation around edges of some slices
 - Mini Mix crackers → Product name Gallon → Product was found on Kitchen counter without lid on container
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer → Best before date Sept 2012
 - Cheese → Located in fridge freezer
 - Walnut product looking like a sausage → Located in fridge in plastic bag with dried fruit
 - Dried Fruit -> Located in fridge in plastic bag with walnut product
 - Fermented Garlic/Tomato mixes in a water → product found in fridge in an container previously used for ricotta (approximately 5 litres) → When lid opened product had a very strong smelled of rotting food product
 - Sausage → Located in freezer → Best before date of Nov 12
 - Sausage → Located in freezer
- All samples had legal seals and were hand delivered to the Public Health Lab.
- Custody of Food samples were transferred to Allana Murphy Public Health Ontario staff member at 15:30